



25 Years of Serving Up Smiles...

In the summer of 1987, what once served as a family home became the Applewood Farmhouse Restaurant. Over the years it has grown to become more than a restaurant ~ Applewood is a destination. Family owned and operated, we focus on providing a family atmosphere where folks can take a break, sit back and enjoy a true country meal. We continue to offer the same great southern classics we offered when we first began and pride ourselves on taking you back to the "good ole days". Whether you are a local or a visitor you are always welcome at the Farmhouse. For many it has become a tradition! We would like to thank you for allowing us to celebrate 25 years of service. The dedication and support of our guests and staff has made this anniversary possible.

Our 25th Anniversary Celebration is scheduled for June, 2012. Plans include a Fritter Eating Contest, Bake Off, Live Music, Prizes, a 25th Anniversary Apple Valley Times and Souvenirs! This will be a celebration the whole family can

enjoy so make plans to join us. Updates will be posted on our Facebook (Applewood Farmhouse) page and website (www.applewoodfarmhouserestaurant.com) as plans develop. Once again thank you for making this anniversary possible! And remember... life is short, eat fritters first!



The More the Merrier...

Were you aware that Applewood offers special pricing and menu for groups of 20 or more? Make plans to bring your group to our house and we will do the cooking and the dishes so that all you have to do is sit back, relax and visit. For more information on group menu and pricing visit our website at www.applewoodfarmhouserestaurant.com or call group sales at 865-429-5700 ext 21.

And that's how the Apple Barn got its name...

It was back in 1971 that two young couples, Bill and Georgia Kilpatrick and Bon and Nancy Hicks, decided to make a business venture together. Little did they know that fate grew fruit trees and that one day they would be selling apples out of a barn that dates back to the early 1900's. You see, they originally purchased these lovely rolling hills, farmland and river bottom, which is now home to the Apple Barn, in the hopes to one day develop a subdivision. Because their newly purchased land sat on the outskirts of town they thought it would be best to hold off on developing the land right away and so Bill and Georgia Kilpatrick decided to renovate the 1921 farmhouse that sat on the property to live in. Bill and Georgia, having both grown up on farms, loved farm life and felt right at home raising cattle and managing tobacco crops. It was here they laid down roots and began to raise their

family with the addition of their sons Kevin and Kent. Oh, their boys loved farm life too and still recount stories of "farming" with Dad. Well, "Dad" wasn't just a farmer he was also a pharmacist downtown. Yes, Bill Kilpatrick was a busy man; farmer, father, pharmacist, but he had still found time to dabble in a hobby or two. One of his hobbies just so happened to be planting fruit trees.

One year the farm ran into some bad luck when it was discovered the tobacco crop was ridden with disease. An agricultural consultant was called out to the farm to investigate the diseased crop and it was then he noticed Bill's hobby when he caught glimpse of flourishing fruit trees. After running some soil tests he confirmed that Bill had an excellent location for growing apple trees. Now hold on, 'cause this is where the story really takes off. In the winter of 1976-1977 Bill and his family planted 1100 apple trees!! The crop consisted of Golden Delicious, Red Delicious, Rome Beauty and Jonathan. More trees followed and in 1980 came their first decent crop of apples. Bill

was still dispensing medicine during the day downtown so Georgia and her two young sons would bag apples and sell them out of their house.

It was in 1981 that the Apple Barn got its name when Bill and Bon began to convert the 1900's cattle barn into a retail store to sell their apples, cider and eventually jams, jellies, apple butter, etc. Every barn board was scrubbed by hand and by the fall of 1981 the Apple Barn opened for business and has been growing and expanding ever since. The Apple Barn we enjoy today has expanded to include the Cider Bar, the Apple Pie Kitchen, The Applewood Farmhouse Restaurant, the Candy Apple and Chocolate Factory, the Creamery, the Apple Barn Winery, The Applewood Farmhouse Grill and the Christmas and Candle Shop. The Apple Barn is also home to a full-line Orvis store specializing in fly-fishing equipment, clothing and more!



FOOD, GIFTS, FUN AND PLAY... ENJOY THE APPLE VALLEY WAY

LEGEND

A APPLEWOOD FARMHOUSE RESTAURANT	G APPLE BARN WINERY
B APPLE BARN CIDER MILL & GENERAL STORE	H APPLE BARN CHRISTMAS SHOP
C APPLE BARN CIDER BAR	I APPLEWOOD FARMHOUSE GRILL
D APPLE PIE KITCHEN	J WALGREEN DRUG STORE
E APPLE BARN CANDY FACTORY	K COMFORT INN APPLE VALLEY
F THE CREAMERY ICE CREAM SHOP	L ORVIS

Please Visit Our Other Restaurant

Dine overlooking the Little Pigeon River.

The Grill incorporates all the traditional favorites of the Applewood Farmhouse Restaurant and a little more a la carte style. Enjoy the same convenient hours of operation as the original Farmhouse Restaurant, from 8 am to 9 pm every day with plenty of parking available. Located on Apple Valley Road off U.S. 441 in Sevierville. 865/429-8644
www.applewoodfarmhousegrill.com

Get Away From It All! Wilderness Lodging™

LeConte Lodge ... a very unique experience located deep in protected national lands.



Summer flowers blooming outside LeConte Lodge Cabins

LeConte Lodge, located in the Great Smoky Mountains National park at nearly 6593 feet elevation is the highest overnight lodge east of the Mississippi River. Open from late March to late November each year, the lodge is accessible by hiking paths only. Overnight guests are very special people - special because they have hiked at least 5.5 miles to reach the lodge. There are only five trails to the lodge and the shortest, but steepest, is Alum Cave Trail. Whether feasting your eyes on a sunset from Cliff Tops or a beautiful sunrise from Myrtle Point, a night spent at LeConte Lodge is a wonderful retreat from the busy world outside the park.



For information or reservations call 865/429-5704 or [Visit us Online www.lecontelodge.com](http://www.lecontelodge.com)



Southern Cooking?

The question has been asked both, personally and online, if everything on our menu is prepared home made? Our signature drinks, breads, soups, dressings (with the exception of low fat varieties) and desserts are all prepared fresh daily either in the kitchen of the Restaurant, Grill or at our Commissary located next door. We use only the freshest ingredients and pride ourselves on offering a Southern flare. With some dishes it is necessary to use the help of our friends, however we add our own signature touches to make them our own.

Helping Give Back to the Community...

We believe it is a blessing to be able to give back to the community whenever possible. It is impossible to offer assistance to every organization that makes a request however we do support many causes. For many years, Applewood has been partnering with Water Angel Ministries to help feed area homeless. Our hope is that this will not only offer food for nourishment but also food for thought for anyone with a desire to help others. Being blessed with enough food to feed our own families is something that we often take for granted. We are thankful to offer our time and assistance to benefit such a worthy cause and appreciate all our staff who volunteers their time to help serve. For more information about Water Angels Ministries visit their website at



www.thewaterangels.com. If you would like make a donation toward food, please contact Stokely Hospitality at 865-429-5700 ext 21.

Most Frequently Asked Questions at the Apple Barn

- Q Is the Apple Barn really a Barn?**
A Yes! The original structure dates from 1910. It housed the livestock and farm equipment for the Mullendore farm for decades until only slight modifications in 1980 led to what you see today. Please look closely at the original Black Walnut and Wormy Chestnut lumber that was milled on site by a portable sawmill.
- Q What is the difference between Apple Cider and Apple Juice?**
A Cider is perishable; it has no preservatives and must be kept refrigerated. After its two-week shelf life, it will begin to ferment. Juice has been heat pasteurized and does not need to be refrigerated until opened.
- Q When do you make cider?**
A From late August through December. That's when apples are sweet enough to make delicious cider.
- Q How does the Apple Barn sell fresh cider all year?**
A When we are out of season, we offer frozen cider. This product is popular with visitors who have a long journey home because it takes 10 to 12 hours for the cider to thaw.

Don't Forget!

Applewood is also open on holidays to serve you. Reservations are often required. Please ask the restaurant manager for more information about celebrating a holiday or special occasion with us!



Complimentary Single Serving of Applewoods Apple Fritters™
Homemade Apple Butter and Applewood Julep™ are served with every meal!



Join Us For A Real Country Breakfast!

Two Eggs Cooked To Order, Home-Fried Potatoes, Southern Grits, Sausage Gravy and Fried Apples served with one of the following:

Hickory Smoked Bacon
Country Sausage Patties
Smokehouse Sampler
Pork Loin, Bacon and Sausage

Benton's Country Ham with Red Eye Gravy
Genuine Salt Cured Tennessee Ham.

Country Fried Chicken Breast
Boneless Breast of Chicken, Lightly Breaded and Fried to a Golden Brown.

Country Fried Steak
Tender Cuts of Beef Lightly Breaded and Fried, Served with our Southern Cream Gravy.

Sirloin Breakfast Steak
Hand Cut U.S.D.A. Choice Sirloin.

Country Fried Pork Chop
Sugar Cured Ham

Biscuits and Fixins

Sausage or Bacon Biscuits
Hot, Steamy Biscuits with Fresh Sausage Gravy.

Benton's Country Ham Biscuit
Hot, Steamy Biscuits with Benton's Country Ham, Red-Eye Gravy and Sausage Gravy.

Country Fried Chicken Biscuits
Hot Steamy Biscuits with Fried Chicken Tenderloins and Sausage Gravy.

Chicken & Waffle
Belgian Style Waffle Prepared Golden Brown Topped with Sweet Cream Butter and Warm Syrup. Paired with Three Crisp Fried Chicken Tenders.

Smoky Mountain Biscuit Benedict
Twin Fresh Baked Biscuits Topped with Tender Ham and Two Fresh Eggs (fried or scrambled) then Smothered with Sausage Gravy served with Home-Fried Potatoes.

Granny's Favorites

Served with Bacon or Sausage Two Eggs

Cooked to your Liking and Served with a Biscuit.

Toad in the Hole

Two Slices of Homemade Bread Grilled with a Fresh Egg in the Center of Each.

Pa's Buttermilk Pancakes

Three Fluffy Cakes served with our Sweet Cream Butter and Warm Syrup.

Golden Brown Waffle

Made Extra Thick in our Iron to a Golden Brown. Served with our Sweet Cream Butter & Warm Syrup.

Granny's Chocolate Cakes

Three Fluffy Pancakes, Golden Grilled with Melted Hershey's Chocolate Chips. Served with Sweet Cream Butter and Warm Syrup.

Blueberry Pancakes

Three Fluffy Buttermilk Pancakes filled with Maine Blueberries Served with Sweet Cream Butter & Syrup.

Grilled French Toast

Three Thick Slices of our Homemade Farmhouse Bread, Dipped and Golden Grilled. Served with Sweet Cream Butter and Warm Syrup.

Savannah Pecan Pancakes

Our Fluffy Pancakes Sweetened with Sugared Pecans Drizzled with Powdered Sugar Served with Sweet Cream Butter and Warm Syrup.

Stuffed French Toast

Apple Infused Cream Cheese Blended and Sandwiched Between Thick Slices of Homemade Farmhouse Bread, Dipped and Golden Grilled. Served with Sweet Cream Butter and Warm Syrup.

Hearty Farmhouse Specials

Two Eggs Cooked To Order, Bacon or Sausage, Home-Fried Potatoes and served with one of the following:

Buttermilk Pancakes
Golden Brown Waffle
Grilled French Toast

Chocolate Chip Pancakes
Blueberry Pancakes
Savannah Pecan Pancakes

Our Fluffy Pancakes Sweetened with Sugared Pecans Drizzled with Powdered Sugar Served with Sweet Cream Butter and Warm Syrup.

Farmyard Specials

Served with a Buttermilk Biscuit

Country Quiche with Seasonal Fruit
Cheese, Bacon and Onions Baked in a Golden Crust. Served with Seasonal Fresh Fruit. Made Fresh Daily.

Vegetable Quiche with Seasonal Fruit
Cheese, Spinach, Onions and Mushroom Baked in a Golden Crust Served with Seasonal Fresh Fruit.

Farmyard Omelet

A Three-Egg Omelet Combined with Bacon, Sausage, Ham, Onion, Green Pepper and Mushrooms. Finished with Shredded Jack and Cheddar Cheese.

Garden Omelet

Fresh Onions, Green Peppers, Mushrooms and Tomato Combined with Three Eggs Lightly Whipped and Finished with Shredded Jack and Cheddar Cheese.

Country Breakfast Skillet

Breakfast Potatoes, Scrambled Eggs, Ham, Bacon, Sausage, Shredded Jack and Cheddar Cheese, Mushrooms, Onions, Tomatoes and Green Peppers Layered in an Iron Skillet. A House Favorite!

Build Your Own Omelet

Three Eggs Whipped with a Generous Portion of Shredded Jack and Cheddar Cheese.

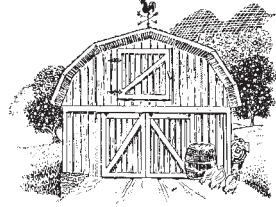
Add Your Favorites:

Mushrooms, Onions, Green Peppers, Spinach, Tomatoes, Ham, Sausage or Bacon

Side Dishes

Homemade Country Gravy
Sliced Tomatoes
Farmhouse Toast (White or Wheat)

Classic Southern Grits
Applesauce
Home-Fried Potatoes
Cinnamon Fried Apples
Fresh Seasonal Fruit
Hickory Smoked Bacon
Swaggerty's Sausage Patty



Children's Breakfast

(10 and under)

Served with Your Choice of Two Slices of Bacon or One Sausage Patty

Farmhouse Eggs

Two eggs cooked the way you like it. Served with a Buttermilk Biscuit.

Silver Dollar Pancakes

Five Small Silver Dollar Pancakes, Served with Butter and Syrup.

French Toast

Our Mouth-Watering Homemade Bread Hand Sliced Extra Thick then Dipped in our French Toast Batter Grilled to Perfection Served with Sweet Cream Butter and Warm Syrup, Drizzled with Powdered Sugar

Silver Dollar Chocolate Chip Pancakes
Our Delicious Buttermilk Pancakes, Loaded with Melted Hershey's Chocolate Chips, then Grilled to a Golden Brown.

Drinks

- Pepsi • Diet Pepsi • Sierra Mist
- Mountain Dew • Dr. Pepper
- Diet Mt. Dew • Lemonade
- Apple Juice • Orange Juice
- Unsweetened Tea • Sweet Tea
- Hot Tea • Applewood Julep
- Coffee • Milk • Chocolate Milk

We Proudly Serve



Products

It's Lunchtime On The Farm ... With Oldtime Farmhouse Specials!

Oldtime Farmhouse Specials

Served with Homemade Signature Vegetable Soup, Mashed Potatoes and Choice of Vegetable

Southern Fried Chicken

Fresh Cut Chicken Tossed in our Secret Breading, Deep Fried to a Juicy Golden Brown.

Fried Chicken Fingers

Chicken Tenders Breaded and Fried to a Golden Brown & Served with Honey Mustard or BBQ Sauce.

Farmhouse Sampler Trio

A New "Classic" sampling of Favorites Featuring Chicken and Dumplings, Chicken Pot Pie and Fried Chicken, it's unbelievable! All of your Favorites on One Plate!

Grilled Boneless Chicken Breast

BBQ, Cajun or Teriyaki Seasoned Boneless Chicken Breast, Seasoned and Char-grilled to Perfection. Served with Apple Relish.

Sugar Cured Ham

A Large Tender Slice of Sugar Cured Ham Lightly Grilled.

Old-Fashioned Chicken & Dumplings
Tender Chicken Slowly Cooked in Our Homemade Sauce. Served with our Freshly made Dumplings.

Country Pork Chop

One Thick Cut Pork Chop, Grilled Farmhouse Style and Served with Cream Gravy.

Chicken Florentine

Our Tender Chicken Breast Grilled then Filled with Fresh Spinach, Sugar Cured Ham and Swiss Cheese, Served with Our Own Supreme Cream Sauce.

Applewood Pork Loin

Boneless Pork Loin Smoked Over Apple Wood Chips and Served with Homemade Apple Relish.

Roast Turkey and Dressing

Juicy White Meat Turkey Breast Served with Homemade Sausage-Cornbread Dressing.

Beef Liver and Onions

Tender Cuts of Beef Liver, Lightly Breaded and Fried. Generously Covered with Seasoned Sautéed Onions.

Momma's Country Meatloaf

A Generous Portion of Momma's Meatloaf Made with Green Peppers, Onions and Granny's Zesty Tomato Sauce.

Country Fried or Cajun Grilled Catfish

Farm Raised Catfish Filets Hand Dipped and Lightly Fried or Cajun Seasoned and Grilled to Perfection. Served with Homemade Tartar Sauce.

Farmhouse Trout Cake

A Farmhouse Traditional Fresh Rainbow Trout mixed with Cheese and Onions, Pan Seared and Served with Homemade Tartar Sauce.

Chicken Livers

Lightly Seasoned and Fried to Perfection. Served with Cream Gravy.

Chicken Pot Pie

Tender Chunks of Chicken, Combined with Carrots, Peas and Mushrooms in a Creamy Chicken Sauce. Topped with a Homemade Golden Crust.

Country Fried Steak

Tender Cuts of Beef, Lightly Breaded and Fried. Served with your Choice of Southern Style Cream Gravy or a Rich Brown Gravy.

Chicken Cordon Bleu

Our Tender Chicken Breast Stuffed with Sugar Cured Ham and Swiss Cheese Either Grilled or Fried. Served with Our Homemade Honey Dijon Sauce.

Biscuits and Fixins

Country Fried Chicken Biscuits

Hot Steamy Biscuits with Fried Chicken Tenderloins and Sausage Gravy.

Two Eggs, Bacon or Sausage & Biscuit
Smoky Mountain Biscuit Benedict

Twin Fresh Baked Biscuits Topped with Tender Ham and Two Fresh Eggs (fried or scrambled) then Smothered with Sausage Gravy served with Home-Fried Potatoes.

Chicken & Waffle

Belgian Style Waffle Prepared Golden Brown Topped with Sweet Cream Butter and Warm Syrup. Paired with Three Crisp Fried Chicken Tenders.

Specialty Salads and Quiche

Served with Homemade Soup

Country Quiche with Seasonal Fruit
Cheese, Bacon and Onions Baked in a Golden Crust. Served with Seasonal Fresh Fruit. Made Fresh Daily.

Vegetable Quiche with Seasonal Fruit
Cheese, Spinach, Onion, Mushrooms Baked into a Golden Crust Served with Seasonal Fruit. Made Fresh Daily.

Coastal Chicken Salad

Tropical Fruit Juices Flavor this Teriyaki Chicken Breast Served over Mixed Greens, Tossed with Balsamic-Honey Vinaigrette Dressing, Fresh Fruit, Sliced Almonds, Shredded Jack and Cheddar Cheese.

Country Chicken Salad

Tender Strips of all White Meat, Grilled or Fried Served on Fresh Mixed Greens with Tomatoes, Bacon, Shredded Jack and Cheddar Cheese.

Chicken Salad with Fruit

Our Homemade Chicken Salad Served with an Array of Fresh Fruits.

Orchard Spinach Salad

Tender Fresh Green Spinach Topped with Fresh Ripe Strawberries, Sugared Pecans, Red Onion and Crumbled Bleu Cheese Served with Your Choice of Dressing.

Farmhouse Specials

Homemade Soup and Skillet of Cornbread...

Homemade Vegetable Soup or Pinto Beans and a Skillet of Hot, Freshly Baked Cornbread.

Vegetable Platter with Cup of Soup
Served with a Biscuit and FOUR of Your Favorite Vegetables: Applesauce, Pinto Beans, Green Beans, Dumplings, Fried Apples, French Fries, Buttered Corn, Mashed Potatoes, Cole Slaw, Turnip Greens, Fried Okra, Mac & Cheese

Home Style Pot Roast with Cup of Soup
Boneless Round Roast Slowly Cooked with Onions, Peas, Carrots and Potatoes, Smothered in a Rich, Homemade Brown Gravy. Served in a Skillet with Cornbread and a Cup of Soup.

Farmhouse Sandwiches

Served with Homemade Soup and Choice of Vegetable

Patty Melt

8 oz Angus Burger Topped with Grilled Onion, Melted Swiss Cheese and Served on Traditional Rye with a Pickle Spear.

Applewood Big Chick

Hearty Chicken Breast, Double Breaded and Fried to a Golden Brown. Piled High with Crispy Fried Onions, Bacon, American Cheese and Homemade BBQ Sauce. Served with a Pickle Spear.

Smoky Mountain Angus Burger
8 Ounces of Lean Angus Beef Seasoned and Char-grilled. Served with Lettuce, Tomato and a Pickle Spear.

Farmhouse Club

Slices of White Meat Turkey, Ham, Cheese, Crisp Bacon, Tomatoes, Lettuce and Mayonnaise Served on Homemade Bread with a Pickle Spear.

Applewood Chicken Salad Croissant
Our Homemade Chicken Salad with Pecans and Grapes. Served on a Flaky Croissant.

Applewood Garden Burger

A Vegetarian Meat-Free Delight Served with Apple Relish, Lettuce, Tomato, Onion and a Pickle Spear.

Farmhouse Garden Vegetable

Applesauce • Pinto Beans
Green Beans • Fried Apples
Cole Slaw • Buttered Corn
Mashed Potatoes
Turnip Greens • Fried Okra
Dumplings • Mac & Cheese

Children's Lunch & Dinner

(10 and under)

Served with Choice of Vegetable and Choice of Ice Cream or a Sugar Cookie

Grilled Cheese

Chicken & Dumplings

Farmburger

Corn Dogs

Chicken Fingers

Mac & Cheese

Desserts

Apple or Peach Cobbler
Blackberry Cobbler
Chocolate Cake
Bowl of Homemade Vanilla Bean or Chocolate Ice Cream
Apple Spice Cake
Seasonal Dessert
(Ask Your Server)



Experience Farmhouse Dinner Legends!

Farmhouse Special Dinners

Served with Homemade Soup, Garden Salad, Mashed Potatoes, Choice of Vegetable and Choice of Dessert

Southern Fried Chicken

FOUR Pieces of Chicken, Fried Farmhouse Style, Crisp and Golden Brown with a Satisfying Ladle Full of Rich Chicken Gravy.

Chicken Pot Pie

Tender Chunks of Chicken, Combined with Carrots, Peas and Mushrooms in a Creamy Chicken Sauce. Topped with a Homemade Golden Crust.

Fried Chicken Fingers

Chicken Tenders, Breaded and Fried to a Golden Brown and Served with Honey Mustard or BBQ Sauce.

Farmhouse Sampler Trio

A New "Classic" sampling of Favorites Featuring Chicken and Dumplings, Chicken Pot Pie and Fried Chicken, it's Unbelievable! All of your Favorites on One Plate!

Old-Fashioned Chicken and Dumplings

Tender Chicken Slowly Cooked in our Homemade Sauce. Served with our Freshly Made Dumplings.

Grilled Boneless Chicken Breasts

BBQ, Cajun or Teriyaki Seasoned Two Boneless Chicken Breasts, Seasoned and Char-grilled to Perfection. Served with Apple Relish.

Sugar Cured Ham

A Large Tender Slice of Sugar Cured Ham Lightly Grilled.

Mamma's Country Meatloaf

A Generous Portion of Momma's Meatloaf made with Green Peppers, Onions and Granny's Zesty Tomato Sauce.

Country Grilled Pork Chops

Two Tender Center Cut Pork Chops, Extra Thick and Juicy, Served with Cream Gravy.

Chicken Florentine

Our Tender Chicken Breast Grilled then Filled with Fresh Spinach, Sugar Cured Ham and Swiss Cheese, Served with Our Own Supreme Cream Sauce.

Chicken Cordon Bleu

Our Tender Chicken Breast Stuffed with Sugar Cured Ham and Swiss Cheese Either Grilled or Fried. Served with Our Homemade Honey Dijon Sauce.

Applewood Pork Loin

Tender Boneless Pork Loin Smoked over Apple Wood Chips & Served with Homemade Apple Relish.

Farmhouse Roast Turkey & Dressing
Plump White Meat Turkey Served with Homemade Sausage-Cornbread Dressing.

Grilled Sirloin Steak

Specialty Selected Hand-Cut U.S.D.A. Choice 10 oz. Sirloin, Char-grilled to your Taste and topped with Crispy Fried Onions.

Steak and Chicken Skewers

One Sirloin and One Chicken Skewer, Marinated and Grilled with Tomatoes, Onions and Green Peppers... A Farmhouse Favorite!

Country Fried Steak

Tender Cuts of Beef, Lightly Breaded and Fried. Served with your Choice of Southern Style Cream Gravy or a Rich Brown Gravy.

Country Fried or Cajun Grilled Catfish
Farm Raised Catfish Filets Hand Dipped and Lightly Fried or Cajun Seasoned and Grilled to Perfection. Served with Homemade Tartar Sauce.

Smoky Mountain Trout

(Due to the Delicate Nature of the Smoky Mountain Trout, some Small Bones may Remain after the Boning Process).

Home Style Pot Roast

Boneless Round Roast Slowly Cooked with Onions, Peas, Carrots and Potatoes, Smothered in a Rich Homemade Brown Gravy. Served in a Skillet with Cornbread.

Beef Liver and Onions

Tender Cuts of Beef Liver, Lightly Breaded and Fried to Perfection. Generously Covered with Seasoned Sautéed Onions.

Farmhouse Trout Cakes

Fresh Rainbow Trout Mixed with Cheese and Onions, Pan Seared and Served with Homemade Tartar Sauce.

Chicken Livers

Lightly Seasoned and Fried to Perfection. Served with Cream Gravy

Orchard Specialty Salads

Served with Homemade Vegetable Soup, Homemade Dinner Roll and Choice of Dessert

Coastal Chicken Salad

Tropical Fruit Juices Flavor this Grilled Teriyaki Basted Chicken Breast Served over Mixed Greens and Tossed with Balsamic-Honey Vinaigrette Dressing. Topped with Fresh Fruits, Sliced Almonds, Shredded Jack and Cheddar Cheese.

Country Chicken Salad

Tender Strips of All White Meat, Grilled or Fried Served on Fresh Mixed Greens with Cucumber, Tomatoes, Bacon, Red Onion, Shredded Jack and Cheddar Cheese.

Orchard Spinach Salad

Tender Fresh Green Spinach Topped with Fresh Ripe Strawberries, Sugared Pecans and Crumbled Bleu Cheese Served with Your Choice of Dressing.

Chicken Salad with Fruit

Our Homemade Chicken Salad Served with an Array of Fresh Fruit.

An apple a day . . . for the next three months!

Interested in storing a bushel of apples to enjoy over the cold winter months? Once you learn a few storage tips and tricks, it's easy to do.



Separate the apples by size and variety. Don't mix apple varieties. Different varieties ripen at different rates. Eat large apples first—they don't store as well as smaller fruit. Next, inspect all apples for bruises, cuts and soft spots. Only perfect fruit is suitable for storage.

Cold and humidity are your friends. Store apples in a cool basement, garage, fruit cellar or refrigerator. However, since the air inside refrigerators is very dry, pack the apples in perforated plastic bags to keep the humidity high and allow some air circulation. The ideal storage temperature is 32°F with 90-percent relative humidity. The more constant these conditions, the better.

If keeping apples in a garage or outbuilding, store in clean wooden or cardboard boxes. You want the ventilation they provide. Keep the cardboard boxes open—closing them traps the natural ethylene gas that's

released as apples ripen, encouraging more ripening.

Later-maturing varieties are keepers. Midseason varieties can store for up to five weeks; late season (harvested in October) apples store for several months and even taste better after time in storage! Some great keepers harvested here at the Apple Barn include: Rome Beauty, Mutsu (Crispin), Winesap, Granny Smith and Fuji.

Tips:

- Avoid storing your apples near onions or potatoes as they'll readily absorb the flavor of other foods. Also, as potatoes age they release a gas that makes apples ripen faster.
- It's not just an old saying - one rotten apple will ruin the bunch. Check apple stores periodically and remove rotten apples before they damage the rest of the crop.
- Expect your apples to last a few months in storage (depending on variety and storage conditions).
- Keep your apples accessible and if life hands you a soft apple - make applesauce!

Wondering what to do with all those apples once you get them home? Make sure to stop by the Apple Barn Cider Mill and General Store to pick up an Apple Barn Cookbook!



Gift Cards can be purchased in any denomination.

\$25 \$50 \$100 \$200 \$500

Applewood
FARMHOUSE GRILL

SEVIERVILLE
(865) 429-8644

Applewood
FARMHOUSE RESTAURANT

SEVIERVILLE
(865) 428-1222

Purchase our gift cards today at either of our restaurants, call (865) 429-5700 ext. 21, or on our website at www.applewoodrestaurant.com.

Some Of Our Famous Recipes Are Available Online at www.applewoodrestaurant.com

Applewood Restaurants

One of our guests reminded us of a favorite recipe we printed a few years ago for Apple Butter Bars. This is an old time favorite using our delicious homemade apple butter.

APPLE BUTTER BARS

1 1/2 cups sifted all purpose flour	1 teaspoon ground cinnamon
1 teaspoon baking soda	2 1/2 cups old-fashioned oatmeal, uncooked
1 teaspoon salt	1 cup butter or margarine, melted & cooled
1 1/2 cups sugar	1 1/2 cups apple butter

In a large mixing bowl, sift together flour, soda, salt, sugar and cinnamon. Stir in oatmeal. Add melted butter and mix well press one-half of mixture into greased and floured 10" x 7" baking pan. Spread Apple Butter over mixture. Cover with remaining mixture and pat gently. Bake at 325° for one hour. Cut into bars while warm. Enjoy!

APPLEWOOD JULEP

1 qt. apple juice
1 cup pineapple juice
1 cup orange juice
1/4 cup lemon juice

Mix and serve over ice.
Serves six.

APPLE FRITTERS

1 cup milk	1/2 teaspoon salt
3 cups cake flour	1 egg (beaten)
1 orange, rind and juice	2 tsp baking powder
4 tablespoons margarine	1 cup apples (chopped, but not too fine)
1/4 cup sugar	
1 teaspoon vanilla	

Beat egg. In a mixing bowl, combine the milk, egg, sugar and melted margarine. Add the orange juice, rind, chopped apples (skins may be left on), and vanilla. Sift together the flour, salt, baking powder. Stir into milk mixture with a spoon until blended. Do not overmix! Preheat oil in a skillet to 350° degrees. Drop off end of tablespoon into hot oil. Fry to a golden brown. Turn so they brown evenly. Allow to cool.

Two Ways To Order Apple Barn Treats From Your Home!

The Apple Barn Catalog gives our friends the opportunity to restock on their favorites like

The Apple Barn Apple Butter, Dried Apples, Country Ham and Bacon, Salad Dressings, and Relishes. You may even want us to ship a gift to your friends and family members. The catalog

features hand painted baskets, Apple Barn Candy, and both of the Apple Barn Cookbooks.

YES! Please send me the Apple Barn Catalog. It's FREE!

Name: _____

Address: _____

City: _____

State: _____ Zip: _____

Return this order form to: Apple Barn • 230 Apple Valley Road • Sevierville, TN 37862.

www.AppleBarnCiderMill.com

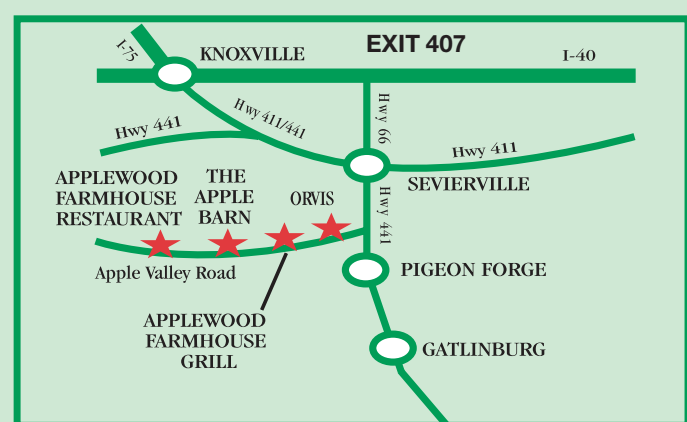
The Apple Barn Puts Old Fashioned Products On -Line!

AppleBarnCiderMill.com is a new way for you to experience all the Apple Barn has to offer from your home! The website features interesting features from the General Store, the Candy Apple and Chocolate Factory, the Apple Barn Winery, and the Creamery. Click on our "Apple Varieties"

button for the latest information on which varieties are good for eating and cooking and which are available right now. You can even shop for Apple Butter and other products securely while on-line. Please let us know what you think about this service!

Website: www.AppleBarnCiderMill.com
email: visit@AppleBarnCiderMill.com

We're Easy To Find!



BR baskin robbins™

FREE KIDS SINGLE SCOOP
With the Purchase of a Double Scoop
Expires 12/31/12

1420 Parkway
Sevierville, TN
37862
865/429-3131

3668 Parkway
Pigeon Forge, TN
37863
865/453-3337

3270 Parkway
Pigeon Forge, TN
37863
865/428-1770

11051 Parkside Dr.
Knoxville, TN
37922
865/671-9999

815 Parkway
Gatlinburg, TN
37738
865/436-3133

Groups Always Welcome

Applewood Farmhouse Restaurants accept group reservations for groups of 20 or more. We offer special group rates and menus to qualifying groups for breakfast, lunch and dinner. To make your reservation call 865/429-5700, Extension #21.